

# Kentucky AGRICULTURAL News

October 2004

Published by the Kentucky Department of Agriculture  
ISSN 1062-5836

Vol. 36 No. 4

## INSIDE



**Agriculture  
Commissioner  
Richie Farmer**

Sudden Oak Death  
threatens Kentucky  
forests.  
Page 4

**Kentuckians vie for FFA honors**

Convention returns to Louisville  
Page 3

**Scenes from the state fair**

Pages 6-7

KDA directory ..... 4  
Short Rows ..... 10  
Classifieds ..... 11

PERIODICAL POSTAGE PAID

## Safety – live with it

### Former KDA intern recounts her personal experience

By LEEWOOD PUGH

*Kentucky Agricultural News*

“Better safe than sorry” is a phrase I was brought up hearing. It can apply to many areas of our lives, but until something happens most people think, “It can’t happen to me.” Well, it can, and this is my story of an event that has affected the rest of my life.

At 14 years old I never gave a thought to anything too traumatic happening in my life. We had lived on the farm for a little more than a year, and we loved it. Being a daddy’s girl and an only child, I followed my dad everywhere.

The late spring of 1997 brought a lot of rain and made my dad’s work, on the farm and with his landscaping business, very hard. He worked long hours trying to get things done.

It was June 6, and we had had quite a bit of rain that week. After supper Daddy went back out to mow the field. He said it wouldn’t take long. After a while he came to the house and asked my mom to bring the truck to the

*See FOR FORMER, page 9*



LeeWood Pugh

Woodford County rescue workers treat “victim” Rachel Wilson and pick up an overturned all-terrain vehicle during a mock rescue in July at Hopewell Farm.

## Department gets animal identification grant

*KAN staff report*

The Kentucky Department of Agriculture is administering a \$269,093 grant from the U.S. Department of Agriculture to set up a premises identification program and run a pilot beef cattle tracking project in 10 southeastern states.

“Our livestock industries must develop the capability to trace an animal back to its point of origin within 48 hours to minimize the impact of a disease outbreak and its effect on the agriculture economy,” Agriculture

Commissioner Richie Farmer said. “The animal identification system also must be affordable to producers, stockyards, packers and everyone else in the livestock food chain. Kentucky is leading the way in the search for a viable animal identification system, and I intend for us to stay ahead of the game.”

Two-thirds of the USDA grant will be used for premises identification. The Department will set up a database containing basic information on every agricultural premise in the Commonwealth. It will take an estimated two years to

gather data on all 87,000 farms in Kentucky.

The 10-state pilot livestock tracking phase of the grant probably will be carried out between January and July 2005, he said. The Southeastern Livestock Network, which includes Kentucky, will tag and track 1,500 slaughter cows from their points of origin to the Shapiro packing plant in Augusta, Ga.

The Kentucky grant was one of 29

*See ANIMAL ID, page 8*



# North American back with shows, sales, more

*KAN staff report*

Some 20,000 entries will be exhibited at the North American International Livestock Exposition Nov. 6-19 at the Kentucky Fair and Exposition Center.

The expo attracts 200,000 people from around the world to Louisville to show livestock, buy and sell bloodlines and genetics, participate in breed meetings and establish global industry

standards. More than 140 shows, sales, breed meetings, entertainment events and judging contests will be held.

Nine different types of livestock will compete in what is billed as the world's largest all-breed, purebred livestock exposition. Competition will be offered in dairy cattle, dairy goats, llamas and alpacas, quarter horses, draft horses, market swine, beef cattle, boer goats and sheep. The purebred beef cattle and sheep events are the

largest of their kind in the world.

The North American Quarter Horse Show and the North American Championship Rodeo will accompany the expo. The rodeo features the invitational finals for the Pro Rodeo Cowboys Association and the Great Lakes

Circuit Rodeo Finals, where \$70,000 in prizes will be up for grabs.

Nearly 150 commercial vendors will exhibit at the Giant Country Store.

**WHAT: North American International Livestock Exposition**

**WHEN: Nov. 6-19**

**WHERE: Kentucky Fair and Exposition Center, Louisville**

The North American will host the U.S. Disc Dog National Championship Nov. 13-14.

Daily admission is \$5 for adults and \$2 for children 12 and under. Parking is \$5 daily. Special passes for the entire expo are \$20 for admission and \$25 for parking.

Tickets to the rodeo are \$21 Nov. 11 and 12 and \$26 Nov. 13. Tickets for children 12 and under are \$6 on Nov. 12. Group discounts are available Nov. 11.

## AFT to meet in Lexington

*KAN staff report*

Delegates will discuss challenges to American agriculture when the American Farmland Trust holds its national conference Nov. 15-17 at the Radisson Plaza Hotel in Lexington.

Entitled "Farming on the Edge: Meeting the Challenge," the conference will bring together AFT members and guests to share success stories and creative approaches to land conservation, economic development and community planning. Participants also will discuss U.S. farm policy.

Rodger Bingham, "Kentucky Joe" of CBS-TV's "Survivor," has been invited to speak at the conference. Bingham is a Grant County farmer and former teacher who now is the Kentucky Department of Agriculture's deputy director of marketing. Kentucky farmer and writer Wendell Berry will give a special presentation at the Celebration of Kentucky banquet Nov. 16 at Keeneland. Governor Ernie Fletcher and Lexington Mayor Teresa Isaac also have been invited to speak. Other invited speakers include Christine Todd

Whitman, former administrator of the U.S. Environmental Protection Agency, and Ralph Grossi, president of AFT.

The conference will offer workshops on agricultural easements, conservation, legal issues and adding value to agricultural enterprises. One track of workshops will be dedicated to Kentucky land use issues.

On Nov. 15, participants will tour tobacco, cattle and horse farms in the Bluegrass that are protected by agricultural conservation easements. Lunch will be served at the Woodford Reserve distillery.

Registration deadline is Oct. 25. Registration fee is \$375 for the entire three-day conference. Additional fees are required for the tour and the Celebration of Kentucky banquet. One-day registrations also are available. For more information, contact Doris Mittasch at (413) 586-9330, ext. 27, or by e-mail at [dmittasch@farmland.org](mailto:dmittasch@farmland.org), or visit AFT on the Web at [www.farmland.org/conference2004/](http://www.farmland.org/conference2004/).

The Kentucky Department of Agriculture is a major underwriter of the conference.

## Foreign guests tour Kentucky



Photos by Ted Sloan

Foreign Agriculture Service employees from 22 countries toured several Kentucky landmarks in September as part of a training session on American agriculture. Top:

Sandy Hatfield, stallion manager at Three Chimneys Farm near Midway, leads Kentucky Derby winner Smarty Jones in front of the overseas guests. Bottom: The FAS employees stop at the Anderson Circle Farm office after a bus tour of the Mercer County cattle farm. The Kentucky Department of Agriculture sponsored the tour.



## Fall lambing school set for October

*UK College of Agriculture*

A lambing school offered at the University of Kentucky Animal Research Center this fall will focus on teaching new and veteran sheep producers essential skills to help get their ewes through critical stages of late gestation, lambing, and early lactation.

The 16th annual event is scheduled for Oct. 13 at the UK Animal Research Center near Versailles in Woodford

County. Applied management and hands-on opportunities related to the care of the ewe in late gestation through creep feeding of lambs will be covered.

Registration is free and should be sent by Oct. 6 to: 2004 Lambing School, 911 W.P. Garrigus Building, University of Kentucky, Lexington, KY 40546-0215. For more information, contact Monty Chappell by phone at (859) 257-2716 or by e-mail at [mchappel@uky.edu](mailto:mchappel@uky.edu).



# Ky. FFAers vie for top honors at convention

*KAN staff report*

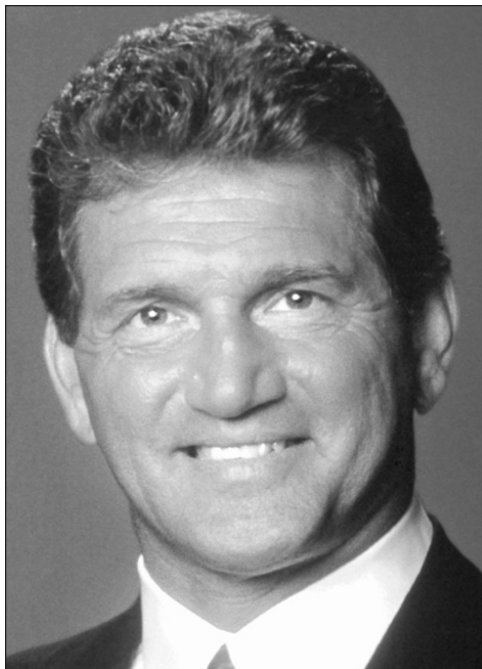
Several Kentuckians will compete for top honors at the National FFA Convention Oct. 27-30 at the Kentucky Fair and Exposition Center in Louisville.

Some 4,000 Kentucky delegates will be among the more than 50,000 members and sponsors from all 50 states and Puerto Rico who will attend the convention's 77th edition.

Kenton Abrams of Oldham County FFA is a finalist for the American Star in Agribusiness Award. Abrams, a former Kentucky Star Agribusinessman, will compete with three other members from across the nation for one of FFA's highest honors.

Seven FFA members from Kentucky were chosen as national finalists in proficiency contests and will compete in the national finals at the convention. The finalists, one of four in each enterprise, are Neal Goodlett, Spencer County; Anthony Waldrige, Spencer County; Jillian Warren, Washington County; Nicholas Hardesty, Meade County; Brandon Stump, Spencer County; Elizabeth Fister, Scott County; and Justin Davenport, Central Hardin.

Former football star Joe Theismann heads the list of keynote speakers at the convention. Theismann played 12 sea-



Joe Theismann

sons in the National Football League and is a member of the College Football Hall of Fame. He will speak in opening convention sessions Oct. 27 and 28.

Other speakers include cancer survivor and author Scott Greenberg, in the fourth convention session Oct. 29; actress, author and consultant Linda Larson, in the seventh convention session Oct. 29; and Vietnam veteran and author Dave Roeber, in the ninth convention session Oct. 30.

Delegates and adults will participate in various competitions as well as agriscience workshops, workshops for FFA agriculture teachers, workshops on leadership and personal growth, and a collegiate workshop.

# Ky. milk producers to tour Pennsylvania and Ohio

*KAN staff report*

The Kentucky Milk Producers Association is sponsoring a fall dairy heifer tour Oct. 6-10 in eastern Ohio and southern Pennsylvania.

The five-day bus tour will be centered on the Gettysburg area of Pennsylvania. The tour tentatively is scheduled to include stops at farms in eastern Ohio, Dream Farm and Mason Dixon Farm in Gettysburg, an Amish settlement, and farms that utilize value-added processing.

The purpose of the tour is to promote the Kentucky dairy heifer growing and contracting industry. Participants will gain educational insight into the practices of other successful heifer growers. The tour also will provide an opportunity for Kentucky dairy farmers to build relationships with other dairy producers.

Eunice Schlappi, dairy marketing

specialist with the Kentucky Department of Agriculture, and Dr. Bill Crist with the University of Kentucky will host the tour. The tour has been funded in part by a grant from the Kentucky Department of Agriculture.

Total cost of the tour is \$150 per person, in addition to meals and incidentals. The costs of the bus and hotels will be covered by the grant. Fifty dollars of the fee will serve as a non-refundable deposit for the tour. Couples are welcome to attend, and singles will be asked to share rooms. Notification must be received as soon as possible to reserve your space on the bus. Availability is on first-come, first-served basis. Participants are asked to register as soon as possible.

For more information, or to sign up for the tour, contact Eunice Schlappi by phone at (502) 564-4983, extension 222, or by e-mail at eunice.schlappi@ky.gov.

# Northpoint inmates dig Kentucky Proud shrimp

## Joint effort raises revenue, teaches skills

By JIM TRAMMEL

*Kentucky Agricultural News*

Northpoint Training Center inmates dug their way through solid rock – as officials watched approvingly. That's because the inmates were digging ponds on the prison farm to begin raising shrimp.

Inmates at the Boyle County facility are helping develop an expanding market for Kentucky aquaculture, said Richie Farmer, Commissioner of the Kentucky Department of Agriculture (KDA).

"Many state agencies, universities, businesses, and charities cooperated on this project," Commissioner Farmer said. "This shows how different sectors of government, education, business and non-profit organizations can work together to create a winning situation all around."

The inmates, supervised by officials from KDA and the Department of Corrections, received technical advice from Dr. Jim Tidwell of Kentucky State University's nationally pacesetting aquaculture program. "We have combined our efforts for the good of these inmates and of Kentucky," Tidwell said.

KSU aquaculture staff advised the inmates on how to proceed toward a pond-side sale that was scheduled for the last week in September.

## Women in Ag Conference on tap

*KAN staff report*

A broadcasting personality, a government official and the chef of a four-star restaurant will address the fifth state conference of Kentucky Women in Agriculture Nov. 3-5 at the Clarion Hotel & Conference Center in Louisville.

Cindi Sullivan of WHAS radio and WAVE-TV will speak at the opening session Nov. 4. LaJuana Wilcher, secretary of the Kentucky Environmental and Public Protection Cabinet, will be the keynote speaker at the luncheon that day. Kathy Cary, owner and chef of Lilly's and La Peche in Louisville, will close the conference on Nov. 5.

Jason Danaher of KSU supervised the stocking of the ponds with shrimp (actually freshwater prawns). Tilapia, a "filter-feeding" fish, were added to the ponds based on KSU research that indicates the two species grow better when raised together, said Angela Caporelli, KDA aquaculture marketing specialist.

Tilapia also holds promise for Kentucky aquaculture. The breed, rapidly growing in popularity, is now the sixth most frequently consumed fish in the nation, according to the American Tilapia Association. The tilapia will be harvested and sold along with the prawns, enhancing project revenue, Caporelli said.

State officials trained the inmates to operate a mobile processing unit to ready the shrimp harvest for sale. The processing unit is sponsored by KDA, Partners for Family Farms, Heifer International charities, KSU, and the University of Kentucky.

The late-September pond-side sale at Northpoint will be one of many that month all over the state, Caporelli said. Some prawn producers sell their harvests directly to consumers at pond-side. Other growers have pre-sold their entire harvest by contract to firms such as Fishmarket Seafoods of Louisville, a major Kentucky prawn purchaser, which will process the prawns for retailers and wholesalers. Producers sometimes also arrange to sell their harvests directly to restaurants, Caporelli said.

The joint effort will produce revenue while helping inmates develop useful skills and productive work habits, said Dr. Truman Tipton, a veterinarian who manages farm operations for the Department of Corrections.

The event will include the Taste of Kentucky reception Nov. 4 featuring entertainer LaDonna Gatlin.

Sessions on business, marketing, government programs will be offered. A microprocessing workshop and a public policy institute are scheduled for Nov. 3. Roundtable discussions on Nov. 5 will address 20 different topics.

Registration is \$60 for members and \$70 for non-members. A \$10 late registration fee is required for registration forms postmarked after Oct. 1. Registration is due by Oct. 20.

For more information, contact Kim Henken by e-mail at khenken@uky.edu or log on to www.kywomeninag.com.

# KDA will defend state from Sudden Oak Death

**S**udden Oak Death is a pathogen that kills oaks and damages dozens of other plants. It could mean trouble for Kentucky's economy, its scenic beauty and its environmental well-being. At this writing it has been confirmed in 21 states but not Kentucky – so far.

The Kentucky Department of Agriculture and the University of Kentucky are preparing to ask the

U.S. Department of Agriculture to tighten its restrictions on plant material from California, where Sudden Oak Death is responsible for killing tens of thousands of oaks and damaging countless nursery plants.

A lawsuit by large California nursery interests forced us to lift a quarantine on all California plant material that I imposed in March. That means we are required to abide by less stringent federal rules on interstate movement of plants that are susceptible to Sudden Oak Death. We took this step not because we wanted to, but because we were forced to.

Despite this setback, I will carry on the fight to keep Kentucky free of Sudden Oak Death. The Department and UK are diligently monitoring for signs of the disease. I will explore every means at my disposal to

prevent Sudden Oak Death from getting into the Commonwealth.

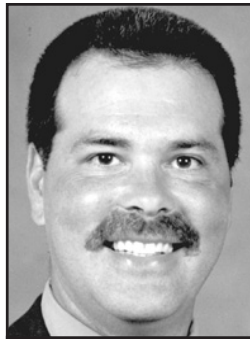
Imagine what might happen if this disease gains a toehold in Kentucky. Our primary and secondary wood industries generate \$2 billion a year and 30,000 jobs. Oak is responsible for more wood-related economic activity in Kentucky than any other species.

This issue is important to me on a personal level. I know people back home in eastern Kentucky who depend on the forests for their livelihood. The wood industry is an important part of the economy in a

region where jobs are hard to come by.

One way to keep Sudden Oak Death out of Kentucky is to buy Kentucky Proud nursery and greenhouse products. The Kentucky Proud logo means that plant has its roots in Kentucky soil and is most likely to thrive in Kentucky's climate. When you buy Kentucky Proud, you also help your neighbors make a living on the farm.

I cannot stress enough how important this is to the future of Kentucky. We are only beginning to recover from the southern pine beetle infestation of a few years ago. And some of you can remember when chestnuts thrived in our forests, until blight wiped them out in the first half of the 20th century. Please take the time to learn about Sudden Oak Death by logging on to [www.kyagr.com](http://www.kyagr.com). Ask your representative and senators to persuade USDA to beef up their restrictions so we can keep this destructive invader out of Kentucky.



**Kentucky Agriculture Commissioner**

## Richie Farmer

### Kentucky AGRICULTURAL News

Kentucky Agricultural News (ISSN 1062-5836), with a circulation of 3,000, is a free quarterly publication produced by the Kentucky Department of Agriculture's Division of Public Relations and Communications.

This publication is designed to inform farmers, agribusinesses, legislators, consumers and concerned citizens about matters regarding the agriculture industry.

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Send classified advertisements, letters and other correspondence to:

Kentucky Agricultural News  
500 Mero St., 7th Fl.  
Frankfort, KY 40601  
(502) 564-4696

FAX: (502) 564-2133,  
(502) 564-6551

To subscribe, call toll-free:  
1-888-297-9093

Periodicals postage paid at Frankfort, KY 40601 and additional mailing offices.

POSTMASTER: Send address changes to:

Kentucky Agricultural News  
500 Mero St., 7th Fl.  
Frankfort, KY 40601-1970

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Printed with state funds on recycled paper using soy ink.

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Roger Snell

Governor Ernie Fletcher, at podium, announces the program to sell Kentucky produce in the state resorts as Agriculture Commissioner Richie Farmer, left, looks on.

## State resorts are buying Kentucky-grown produce

*KAN staff report*

Governor Ernie Fletcher, Agriculture Commissioner Richie Farmer and Kentucky farmers have launched a program to sell Kentucky Proud produce in the state's resorts.

Governor Fletcher and Commissioner Farmer announced the program in August in a ceremony at the Franklin County Farmers' Market in Frankfort. The program will enable resort guests to buy the freshest fruits and vegetables available while providing Kentucky farmers a way to sell their produce for wholesale prices.

"This program is a great opportunity for Kentucky growers," Agriculture Commissioner Richie Farmer said. "Launching this program now will enable Kentucky farmers to develop relationships with the chefs at the state resorts. The growers can determine what the resorts need, and the resorts can see what is available in their areas. This year's experience will establish a

baseline for future years."

Commissioner Farmer expressed his gratitude to state Parks Commissioner George Ward for working with the Kentucky Department of Agriculture to establish the program. "This program has tremendous potential to help Kentucky growers significantly increase their income from the farm," Commissioner Farmer said. "One resort buys up to 21 20-pound cases of tomatoes a month. I am very excited about this program, and I thank Commissioner Ward for helping make it a reality."

Participating producers will register with each of the 17 state resorts to which they wish to sell produce. They will receive the average wholesale price for the commodity as determined by a database of prices from wholesale distributors. The prices will be established on a weekly basis.

For more information, contact Janet Eaton with the Kentucky Department of Agriculture's marketing office at (502) 564-4983.

## UK, UT host biotech conference

The University of Kentucky and the University of Tennessee will co-host a biotechnology conference in 2005.

The National Agricultural Biotechnology Council, a not-for-profit consortium of 37 leading agricultural research agencies and universities in North America, will hold its 17th meeting

June 27-29. The conference is expected to explore the theme "agricultural biotechnology: beyond food and energy to health and the environment." Agricultural producers and consumers as well as representatives from corporate, government and academic institutions and public-interest groups are expected to participate.

# New processor helps small poultry producers

By **EMILY BRANSTETTER**  
and **TESS CAUDILL**

*Kentucky Agricultural News*

When Matt John, owner and operator of Shady Lane Poultry Farm, opened his small Clark County hatchery, he had a vision of developing a complete alternative poultry production chain starting with his Kentucky-hatched chicks all the way to a Kentucky-processed finished product. The June opening of S.S. Enterprises Inc., an independent USDA-inspected poultry processor near Bowling Green, brought that vision one step closer to reality.

S.S. Enterprises Inc. is the result of 2 1/2 years of hard work and planning by Tim and Barbara Mracek. The plant is intended to benefit the small farmer looking for new enterprises that can provide extra farm income.

Demand is growing for the type of poultry that the Mraceks produce. All the birds Tim processes are raised without the use of antibiotics or hormones and are free-range or pasture poultry. Many health-conscious consumers and chefs are extremely interested in poultry

that has been raised following these strict guidelines and even feel that the birds taste better than traditional poultry raised in confinement. "We process some of the highest quality poultry in the United States, and there is definitely a niche for that," Tim Mracek said.

Poultry processed by the Mraceks is gaining statewide recognition. The results of taste tests performed in Louisville and Lexington have been extremely positive. Producers are marketing their processed birds in local farmers' markets and to chefs in major restaurants throughout the state. In the future, the Mraceks are looking to purchase farm-raised birds from local producers to process and market them on a larger scale. This would allow small producers to grow and sell specialty poultry without having to market them themselves.

Strong demand for specialty poultry products allows producers to sell their birds at higher prices. Most producers can get as much per pound for their home-raised poultry as the major supermarkets receive for a whole two- to

three-pound chicken. Consumers know exactly what they are buying and where it came from. "Our motto is quality, not quantity," Barbara explained.

Matt John estimates producers marketing specialty chickens potentially can earn a profit of close to \$3 per bird, even with the extra marketing expenses. Mac Stone, a Scott County poultry grower and a Kentucky Department of Agriculture official, agrees with John's estimates assuming feed costs and mortality can be kept in check.

The Mraceks are processing approximately 300 birds a day with the capacity to process up to 50,000 birds per year. Other than Tim and Barbara, the plant has five employees, including their niece Sarah.

As the pieces of Matt John's vision for an alternative poultry production chain for Kentucky begin to come together, the missing link now appears to be the grower. "While production is

growing, we simply aren't meeting the current demand from both restaurants and individual consumers," John said. Demand for John's Kentucky-raised broiler chicks has picked up now that pro-

ducers can process them at S.S. Enterprises.

"This is an excellent opportunity for the small farmer," Tim Mracek said. "Even kids who attend school during most of the year can raise birds during the summer."

Producers interested in beginning an alternative poultry enterprise can receive information and assistance from the Kentucky State University Extension Service. KSU and Partners for Family Farms, a non-profit Kentucky group dedicated to supporting local food systems, co-employ Steve Skelton to work with farmers on the production and marketing of farm-raised poultry.

Kentucky-raised broiler chicks are readily available, farmers now have a legal and convenient means to have their birds processed, demand for the product seems strong, and the enterprise shows the potential for profit for Kentucky farmers. As the infrastructure for the industry develops, alternative poultry production may have a real chance for success in Kentucky.

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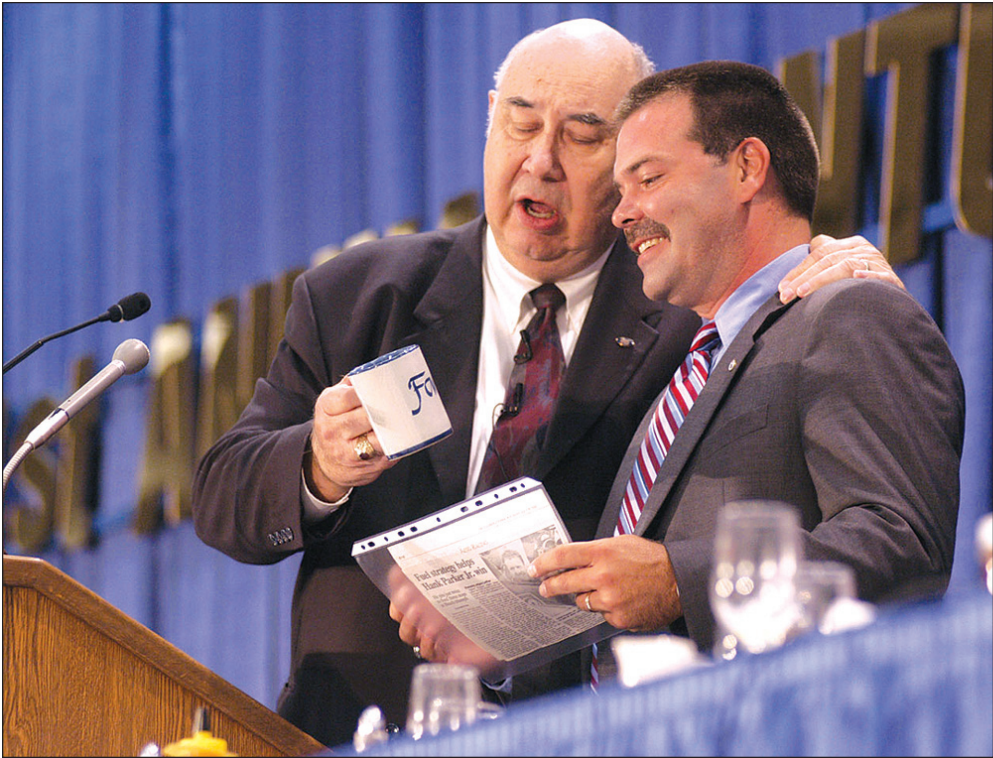
*This is an excellent opportunity  
for the small farmer.”*

—Tim Mracek



# Super Thursday at the Kentucky State Fair

## The Country Ham Breakfast ...



John Perkins

Top: Jack Crowner, left, presents a newspaper clipping and a coffee mug to Agriculture Commissioner Richie Farmer at the Kentucky Farm Bureau Country Ham Breakfast. Bottom: Pictured with the grand champion country ham are, from left: front row – Bernard Trager of Republic Bank, auctioneer Jack Crowner and Miss Kentucky Maria Maldonado; back row – Ronnie Drennan, owner of Broadbent’s B&B Foods, which produced the champion ham; Governor Ernie Fletcher, Cathy Slider of Republic Bank, Commissioner Farmer, Kentucky Farm Bureau President Sam Moore, KFB Executive Vice President David Beck, and Rod Gillespie of Republic Bank. The Louisville-based banking institution submitted the winning bid of \$60,000 for the champion ham.



John Perkins

## ... and the Sale of Champions



Ted Sloan

Top: Jimmy Claycomb spots a bid as Blake Boyd shows his grand champion hog at the Sale of Champions. Bottom: The champion and reserve champion exhibitors at the Kentucky State Fair were, from left: Gavin Ryan Dunagan, Wayne County, reserve grand champion lamb; Donna Hancock, Pulaski County, grand champion lamb; John David Fourqurean, Trigg County, reserve grand champion hog; Blake Boyd, Mason County, grand champion hog; Taylor Stevenson Tolle, Spencer County, reserve grand champion steer, and Cody Emmons, Fleming County, grand champion steer.



Ted Sloan





# Country fun in the city

The Kentucky Department of Agriculture's South Wing display provided entertainment and education for young visitors to the Kentucky State Fair. Right: A young checkers prodigy says, "King me!" during a game at the General Store display. Below left: Johnny Parrish, right, of the Kentucky Agriculture and Education in the Classroom program watches a young fairgoer answer a question at the interactive agriculture education station. Below right: A chick meets its adoring fans with an assist from KDA's Pamela Gabhart.



Roger Snell



Jim Trammel



Ted Sloan



# SUSTA honors KDA for export sales efforts

*KAN staff report*

The Kentucky Department of Agriculture has won a prestigious award from a regional trade association that provides marketing and exporting assistance to participating companies.

The Southern United States Trade Association (SUSTA) honored Kentucky for generating the most export sales by companies that participated in SUSTA's Market Access Program (MAP) between Oct. 1, 2002, and Sept. 30, 2003. The award was presented at SUSTA's summer meeting in July in New Orleans.

Participating Kentucky companies exported more than \$62 million worth of agricultural products in that span, accounting for more than a quarter of total agricultural export sales of \$220 million in the entire SUSTA region, which includes 15 states and Puerto Rico.

"I want to congratulate our international marketing specialist, Kelly Ludwig, and our marketing office in

general for their efforts that led to this award," Agriculture Commissioner Richie Farmer said. "The amount of export sales is the ultimate measurement of this program's success. I am especially pleased that we achieved this honor in competition with much larger states such as Texas and Florida. For us to lead the region in export sales is a

tribute to our hard-working marketing staff and Kentucky's great food companies."

Kentucky has been honored the previous two years for having the most successful education out-

“

*The sales that Kentucky was able to generate were just incredible."*

— Jim Ake, executive director of SUSTA

reach for the MAP branded program. "When you do a good job of getting companies participating in the program, it's just natural that sales will follow," said Jim Ake, executive director of SUSTA. "The sales that Kentucky was able to generate were just incredible."

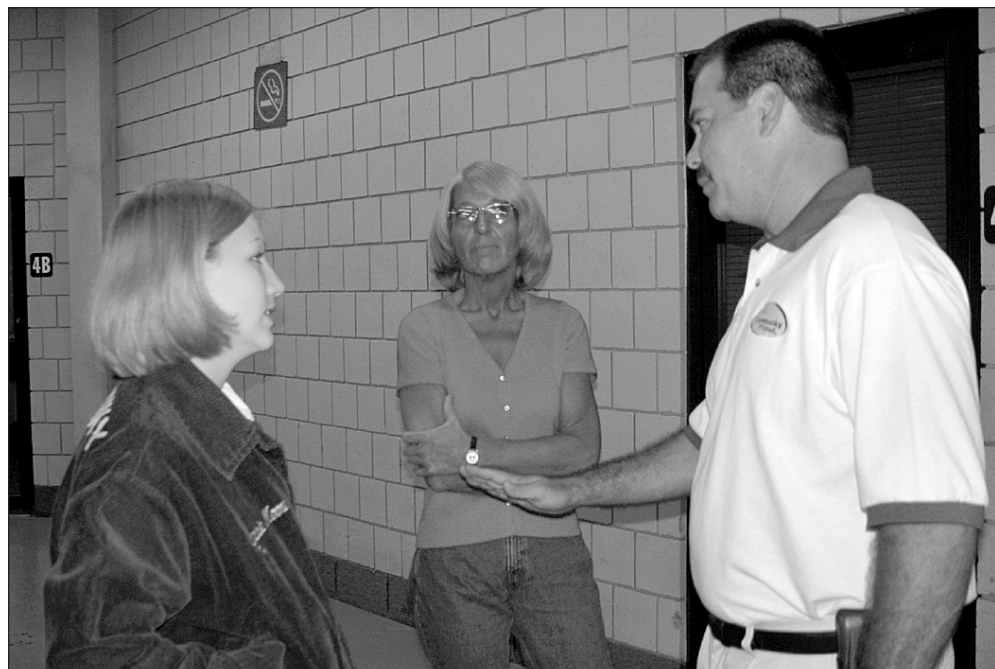
SUSTA is a nonprofit trade association whose purpose is to increase the export of high-value U.S. food and agricultural products.

## Another big Wildcat finish



Stephen Patton

Grant Wonderlich drives the University of Kentucky College of Agriculture's 2004 quarter-scale tractor in the Commonwealth Stadium parking lot. Biosystems and Agricultural Engineering associate Tim Smith rides the weight machine. UK's Biosystems and Agricultural Engineering Wildcat Pulling Team finished second in the International Quarter-Scale Tractor Competition this past summer in East Moline, Ill.



Gail Norris

Cassy Moore, left, and her mother, Marilyn, meet Commissioner Richie Farmer at the state fair.

## Moore honored for ethical stand

*KAN staff report*

Cassy Moore of Bracken County made a painful sacrifice to do the right thing. Agriculture Commissioner Richie Farmer honored Cassy's sacrifice, and her integrity, by naming her an Honorary Commissioner of Agriculture.

"Cassy didn't get to show her hog at the Germantown Fair this year — not because she did anything wrong, but because she did everything right," Commissioner Farmer said. "She resisted the temptation to bend the rules so she could show. I am pleased to name Cassy an Honorary Commissioner of Agriculture in recognition of her choice to take an ethical stand."

Steve Mobley, director of the Kentucky Department of Agriculture's Division of Show and Fair Promotion, presented the award at the Germantown Fair on Aug. 5.

As a senior at Bracken County High School, Cassy bought a pig

named Loretta with the intent to exhibit her during the show season. But just before the June 1 deadline for tagging show animals, Loretta became critically ill. Still wanting to show in her final year of eligibility, Cassy bought another pig named Buella and had her tagged.

Loretta's condition improved but Buella struggled. Two weeks before the fair, Buella was found dead. The pig that was tagged now was dead, and the pig that was not tagged was still living.

Some of Cassy's peers suggested she simply switch the tags from Buella to Loretta. But Cassy chose to play by the rules, which denied her an opportunity to show at the Germantown Fair.

Cassy's decision was especially painful because showing at the fair reminds her of her late father, who supported her efforts and attended her shows. Jackie Moore died suddenly two years ago at age 52.

Now a freshman at Maysville Community College, Cassy was president of her FFA chapter as a senior at Bracken County High School.

## Animal ID not new to Kentucky

*Continued from Page 1*

grants to states and tribes totaling \$11.64 million for animal identification projects.

Many Kentucky producers have used beef cattle identification for years as a marketing tool for source verification and for retrieving carcass data from packers.

The Kentucky Department of Agriculture was an active partner in the Five State Beef Initiative until it ended in September. Its work will be carried on by the Value Added Tar-

geted Marketing Program, a collaborative effort of the University of Kentucky and the Kentucky Beef Network that is funded by the Kentucky Agricultural Development Board. The beef cattle identification program provides cost sharing funds to participating producers.

In Kentucky's Certified Preconditioned for Health (CPH-45) program, beef cattle are raised under a strict health regimen and sold as commingled lots. The CPH-45 sale season opens Nov. 5 with a steer and heifer sale in Marion. For sale dates, go to [www.kyagr.com](http://www.kyagr.com).



# Pork producer gets \$1 million from ag fund

*Governor's Office of Agricultural Policy*

A Western Kentucky pork producer was awarded a \$1 million grant from the Kentucky Agricultural Development Board in July.

Little Kentucky Smokehouse, LLC in Union County sought the grant to build a processing plant that will have a annual capacity of 14 million pounds, which will double the plant's current production volume. The expansion will allow LKS to process 1.5 million hams annually, or 94 percent of the hams raised in Kentucky. Agricultural development funds will be used to build a 20,000-square-foot building and to purchase equipment.

The expansion project will allow LKS to develop a source-verified "Kentucky Proud" pork product line utilizing Kentucky-raised hogs that meets standards for national distribution in retailers such as Wal-Mart. Kentucky producers meeting the source-verified criteria would be eligible for a 2-cent-per-pound premium.

LKS produces boneless hams, bone-in hams, ribs, butts, loins, and trimmings marketed as Natural Kentucky Premium Pork Meat. The products are produced from hogs raised antibiotic- and hormone-free. Kentucky pork producers that meet the antibiotic- and hormone-free criteria are paid a premium of 5 cents per pound.

Jimmy Baird, president of LKS, presented a premium reimbursement check of \$53,492 to the Central Kentucky Hog Marketing Association at the Kentucky State Fair in August. The Central Kentucky Hog Marketing Association consists of 11 hog producers from Marion, Nelson and Washington counties who supply LKS with hogs produced according to its standards.

The Kentucky Agricultural Development Board has committed more than \$164 million of tobacco settlement funds to agricultural projects since its inception in January 2001.

## Subscribe to KAN

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LeeWood Pugh

John Dyehouse, right, an intern with the Kentucky Department of Agriculture, demonstrates the Farm & Home Safety Program's rollover tractor simulator to Woodford County rescue workers. The one-of-a-kind simulator is shown at schools, fairs, conventions and other events.

# For former intern, farm safety is personal

*Continued from Page 1*

field because he was stuck in some mud. We went, and she pulled him out. We asked him to quit because it was too muddy and it was getting dark. I can remember his words: "I'm almost done. Why don't you all run to town and get something to make for dessert, and by the time you get back I'll be done." Still not agreeing with his decision to mow, we said OK.

We got back about 9:30 p.m. We didn't pay much attention to the field because the light to the garage at Daddy's business next door was on. Thinking he would be in soon, we fixed dessert. After about 30 minutes he still was not in. My mom went out to the driveway and looked to see if she saw him anywhere. She decided to go next door. He wasn't at the garage, and neither was the tractor. Mom looked in the field but didn't see him. At this point we started to worry. She called a friend, who came over to help her search the field. I went to my room and tried not to think about what could be happening.

There is a creek along the edge of the field that runs to a river behind our farm. They thought maybe he had flipped into the river, so they looked there. Then our friend said, "Sue, it's not good, go call 911." My mom did as he said and then came back to the

house. She called me downstairs. Holding back the tears she said, "LeeWood, there's been an accident." Before she could get out "he didn't make it," I burst into tears.

Within minutes ambulances and police cars filled the driveway and tried to make their way into the field. We called our friends and family to let them know, and soon dozens of people were in and around our house. All I could do was sit on the porch in a daze and think, "How could this be happening?" The coroner came to my mom and me to tell us what they thought had happened and to confirm his death.

My dad, Bobby Pugh, died at the age of 43 due to a tractor rollover. The tractor slid off the edge of the creek bed due to mud and probably little visibility. Having no rollbar, it crushed him underneath.

After his accident I had new opinions on many things. Unfortunately, it took that to open my eyes to the issue of farm safety.

The Kentucky Department of Agriculture's Farm & Home Safety Program is led by Dale Dobson, who has also experienced a farm injury in his family. He knows first-hand about the seriousness of farm safety. The program has conducted safety events in

each of Kentucky's 120 counties. Safety programs presented to the public and to school-age audiences include safety with ATVs, tractors, lawn mowers, grain and livestock, and general safety around the farm and home.

Thousands of people die each year in farming accidents. An average of 5,000 non-fatal farm-related injuries are reported annually in Kentucky. In 1995, 50 people lost their lives in farm-related accidents in the state. More than one-quarter of those fatalities involved children under 16. Since the Department's farm safety program started, there has been a 50 percent reduction in fatalities relating to farm accidents. By 2002 the number dropped to 25 farm-related deaths in Kentucky.

I had never seen one of Dale's shows until my internship with the Department, but it was mind-blowing. Anyone who sees the tractor rollover simulator or a helicopter flying in to rescue a person in a mock accident will have a new respect for the importance of safety.

Farm and home safety is so important for everyone, whether you have been farming all your life or you are teaching your child to work on the family farm. A few extra steps of precaution can be the difference between life and death. It's safety – live with it.



# Short Rows: *A brief look at what's new in Kentucky agriculture*

## APHIS taking comments on sheep, goat rules

*Special to KAN*

The Animal and Plant Health Inspection Service (APHIS) proposes to require livestock facilities that handle sheep and goats in interstate commerce to follow certain procedures to minimize the potential spread of scrapie. The approval process will ensure that certain uniform practices relating to the identification, recordkeeping and handling of sheep and goats are followed.

APHIS' approval of livestock facilities is intended to ensure that they are constructed and operated in a manner that will help prevent the interstate transmission of livestock diseases. APHIS' approval would be contingent on the facility operator meeting certain minimum standards and other conditions relating to the receipt, handling, and release of sheep and goats at the facility.

Notice of this proposal is published in the Aug. 26 Federal Register. APHIS documents published in the Federal Register and related information, including the names of organizations and individuals who have commented on APHIS dockets, are available on the Internet at <http://www.aphis.usda.gov/ppd/rad/webrepor.html>. Consideration will be given to comments received on or before Oct. 25.

## Angus Association meeting Nov. 13-16

*Special to KAN*

Angus enthusiasts from across the nation will gather for the 121st annual meeting of the American Angus Association and the 2004 Super Point Roll of Victory Angus Show Nov. 13-16 in Louisville. The annual meeting and show will be held in conjunction with the North American International Livestock Exposition.

The annual meeting is scheduled for Nov. 15 in the South Wing of the Kentucky Fair and Exposition Center. President Joe Elliott, Adams, Tenn., will preside over the meeting. A total of 366 delegates from 47 states, the District of Columbia and Canada will conduct the business of the association, including electing officers and five new directors.

Bulls and cow-calf pairs will show on Nov. 15 with females to be exhibited on Nov. 16.

Other festivities will include the Angus Foundation reception Nov. 13; a breeders' informational forum Nov. 14, with the open meeting of association board candidates and delegates to follow; a reception and auction that evening to benefit the 2005 National Junior Angus Show; and the selection of 2005 Miss American Angus.

For a list of delegates to the annual meeting and for updates to the schedule, go to [www.angus.org](http://www.angus.org). For more information about any of the activities going on during the Angus events at the NAILE, contact the American Angus Association at (816) 383-5100 or go to [www.angus.org](http://www.angus.org).

## USDA offers minority farmer register

*U.S. Department of Agriculture*

Minority farmers and ranchers may now join a new voluntary register to receive information from the U.S. Department of Agriculture.

By joining the Register, minority producers may receive outreach materials, newsletters and program announcements from USDA agencies. They may also receive information and assistance from other USDA-approved outreach partners, such as community-based organizations, faith-based organizations and minority-serving educational institutions. USDA will carefully control access to the Register.

The Register application is available at USDA Service Centers or from approved USDA outreach partners. Completed applications may be mailed to: Minority Farm Register, USDA Stop Code 0503, 1400 Independence Avenue, S.W., Washington, D.C., 20250. The sign-up information will also be available on the Farm Service Agency's Web site at <http://forms.sc.egov.usda.gov/eforms/mainervlet>, and on the Assistant Secretary for Civil Rights' (ASCR) Web site at [www.usda.gov/cr](http://www.usda.gov/cr). FSA and ASCR are jointly administering the register. Sign-up forms will be issued in Spanish and English.

## Youth carry on country ham tradition



Paul Gill

*Benjy Mikel of the University of Kentucky addresses the crowd at the 4-H country ham show during the Kentucky State Fair. A record 254 hams were entered in the show. Elizabeth Riley of Christian County exhibited the grand champion.*

## Warren Countian named 4-H president

*UK College of Agriculture*

Jenna Brown of Warren County was elected state 4-H president at the 4-H Teen Conference this past summer at the University of Kentucky.

Ryan Utterback of Bath County was named vice-president; Micah Smith of Madison County won for secretary; and Mason Forsythe of Lyon County was elected treasurer.

The officers serve as official ambassadors of Kentucky 4-H and are often called upon to officiate events, present awards at recognition ceremonies and deliver greetings to both 4-H and non-4-H groups around the Commonwealth.

The officers also serve as leaders of the state 4-H Teen Council. In this capacity they conduct four meetings a year involving the 56 statewide teen council representatives.

Kentucky 4-H is the youth development component of the UK Cooperative Extension Service. Nationally, 4-H is a community of young people across America who are learning leadership, citizenship and life skills.

## Conference to address swine industry issues

*Special to KAN*

Swine enthusiasts will discuss the industry's most important issues at the 2004 National Market Hog Conference Nov. 27-28 at the Las Vegas Hilton.

The conference's open-forum setting will allow participants to focus on education and solutions to issues such as national health standards and bioterrorism, the science of the stress gene, Paylean and other feed additives, national animal identification and pork quality evaluation.

Participants will also give input on the design of Symbol III and the ideal market hog, and they will address show management concerns, including judge selection and educational youth programs.

Conference registration costs \$45, and airline discounts are available through Northwest, Delta or United Airlines.

The International Association of Fairs and Expositions, the North American Livestock Show and Rodeo Managers Association, the National Swine Registry, the National Pork Board and the National Market Hog Task Force coordinate the conference.

To obtain a registration form, contact the National Swine Registry by phone at (765) 463-3594 or by e-mail at [nsr@nationalswine.com](mailto:nsr@nationalswine.com).



# CLASSIFIED ADVERTISEMENTS

**NOTICE:** Agriculture-related classified ads are run free of charge in KENTUCKY AGRICULTURAL NEWS. FOR SALE items must be restricted to residents of Kentucky. Address advertisements to KENTUCKY AGRICULTURAL NEWS, 7th Floor, 500 Mero Street, Frankfort, KY 40601. PRINT your name, address and city or county plainly. All communications and transactions must be made between interested parties, and the Department of Agriculture assumes no liability for such transactions. The Department of Agriculture also reserves the right to refuse advertisements as well as dismiss advertisements due to date, space restrictions, etc. Persons using this service are encouraged also to utilize private press media for their advertisements.

## ANIMALS

**FOR SALE:** Registered beagle pups from active gun dog stock. Shots and wormed. Phone (606) 379-1516. \$100-\$135.

**FOR SALE:** Duroc, Landrace, Yorkshire, and Crossbred Boars and Gilts. Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

**FOR SALE:** Red Angus bulls, cows, and heifers. EPDs and performance data on all cattle. Semen and embryos also available. Red Hill Farms, Bart and Sarah Jones, Scottsville, KY, (270) 622-2005, bwjones@nctc.com.

**FOR SALE:** Katahdin hair sheep. Registered and commercial. (859) 428-1491.

**CHAROLAIS PERFORMANCE YEARLING BULLS.** Sired by TT Real Stryker 1953H. Very good EPDs with above average weaning and yearling weights. Good pedigrees. \$1,200 each. Free delivery within 50 miles. River Ridge Farms. Call (270) 528-3323, ask for Greg, or e-mail glsweet@scrtc.com. Canmer, Ky.

**FOR SALE:** Registered service age Holstein bulls. A.I.-sired from high producing, high testing cows. Jm-Mar-D Holsteins, 3638 Trimble Rd., Adairville, KY 42202. Call Jim at (270) 539-9072.

**TRAMMEL CHAROLAIS:** Bulls, females, tops in Kentucky. Bulls test for 10 years. Bulls available with low birth weights and high weaning weights. Reasonable prices. Fred D. Trammel, 527 Trammel Rd., Bagdad, KY 40003, (502) 747-8864.

**BOER GOATS FOR SALE:** Registered bucks and nannies, fullbloods and percentages with papers, quality breeding and show stock, contact Larry Cole, Cole's Creek Boer Goats, Bowling Green, Ky., (270) 777-0054 or (270) 535-0054.

**ANIMALS:** Boer goat does for sale. Top quality. Starting at \$600. Also, bucks for sale. Lillian H. Kinsey, (502) 857-4778, lily@iglou.com.

**FOR SALE:** Registered Border Collies – adorable – well marked – black & white – shots & wormed – (270) 465-7961.

**FOR SALE:** Registered Boer goats; bucks and nannies, fullbloods and percentage with papers. Garden Gate Boer Goats, (270) 325-2972.

**MINIATURE HORSES,** for fun and profit. AMHA registered. DNA'd horses of quality. Reasonable prices. Jean Daniels, Forest Farm Miniature Horses, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@scrtc.com, Web page www.minihorse.ws

**FOR SALE:** Registered Angus bulls, A.I. sired, EPDs that meet program guidelines, fully vaccinated, fully guaranteed, delivery available. Call (270) 384-0327. Elk Creek Angus, J.M. Shelley, Columbia, Ky.

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**FOR SALE:** Purebred Charolais Bulls. Hamilton Charolais, Stamping Ground, Ky. Call Jim Hamilton at (502) 535-6203 or (502) 535-6974 or e-mail hamil535@bellsouth.net.

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**FOR SALE:** South American llamas. Males and bred females. Registered; some microchipped. Assorted colors and wool types. Friendly, and in excellent health. Call (606) 379-6040, or e-mail at Dscbuis@aol.com.

**FOR SALE:** Lovable and friendly llamas, males and females of all ages, breeding pairs, stud quality / pet quality males. Guard llamas for small herd animals, sheep and goats. Over 10 years experience and expertise will serve you after your purchase. Call (859) 341-4188 or e-mail drycreek@fuse.net.

**FOR SALE:** Purebred Angus bulls and reg. Angus heifers. Pottinger Angus Farm. Call Randy at (270) 324-3062 or Herman at (270) 324-3423 or e-mail pfangus@juno.com.

**FOR SALE:** Polled Hereford bulls & heifers. (502) 348-4167. Moran Farms - Bardstown - Bloomfield.

**BRANGUS CATTLE FOR SALE:** Registered, purebreds and commercial black Brangus bulls and heifers. EPDs available with several qualifying for grant monies. If you are interested in decreasing calving problems and pinkeye and increasing weaning weights then you would be interested in Brangus cattle. Circle C Brangus, Big Clifty, KY, (270) 242-7006, susanc@aggressiveonline.net.

**FOR SALE/STUD SERVICE:** Horses / ponies (all types), new / used trailers, metal roofing & siding, Mule Kote Paint, new / used tack (over 30 saddles), feed store (10% horse feed \$4.25 / 50lb), Wrangler, Panhandle Slim and Lucille clothing, watches, childrens and adult cowboy hats, chaps, ladies western purses, boots, etc. Gray AQHA stud service Poco & Easy Jet \$200 / \$100. L&R FARMS, 1239 Morgantown Rd. (Hwy. 70), Brownsville, KY 42210. Phone (270) 286-9465, (270) 792-6636.

**FOR SALE:** Club calves. Maine and Chi crosses. Reasonably priced. Excellent quality. Call for detailed information. Staley Farms, Sharpsburg. (606) 247-2008.

**FOR SALE:** Simmental bulls, red and black, polled and AI sired. Burton's Simmental, Columbia, Ky. Phone (270) 384-5255.

**FOR SALE:** Registered Angus cattle, bulls and heifers. Balanced EPDs. Fall Creek Angus, Monticello, Ky. Call nights (606) 348-6588.

**FOR SALE:** Registered and commercial Angus bulls. Good lines, large selection, 3-7 years old. Contact Jason Smith, (270) 846-4972 and leave a message.

**FOR SALE:** Modern Simmental bulls — polled. AI sired, solid patterned reds or blacks, great EPDs. Chowning's Wind Rose Farm, Berea. Call (606) 986-3284.

**FOR SALE:** The University of Kentucky offers thoroughbred and quarter horses of various ages for sale during the year. For information about available horses, call (859) 257-7509.

**FOR SALE:** Kentucky mountain saddle horses. Reg. chocolate. Babies \$2,000. Bred mares. Mares with babies. Call (859) 987-7151 nights.

**FOR SALE:** Registered full-blood Pinzgauer heifers and bulls ready for service. Contact: Dickson's Pinzgauer Farm, Bowling Green, KY, (270) 529-2962.

## EQUIPMENT

**PLANS TO BUILD YOUR OWN BAND SAW-MILLS.** "The Lum-BR-Jak" can saw up to a 30" diameter log. "The Yellow•Jak•It" can saw up to a 36" diameter log. Introductory information \$3 U.S.A. or \$4 Canada, U.S. funds only. Builders plans / packets are \$48.50 each U.S. or \$51 each Canada (in U.S. funds only). A builders 48 min. video w / 40-page supplement book, same price as plans. Call or write Bill Reeks, 7104B U.S. Hwy 231 S., Cromwell, KY 42333-9605, (270) 274-3361.

**PORTABLE BANDSAW MILL:** 24 horse Honda, 36 in. diameter x 16 ft. length log capacity, 17" throat depth, trailer package – \$6,500. Will also build to your specifications. Call Jonathan 8 a.m.-5 p.m. CT weekdays @ (270) 401-1529.

## PROPERTY FOR SALE

**164 ACRE FARM IN LOGAN COUNTY:** Fenced and creek for cattle, deer, turkey and small game for hunting. 20 minutes from Bowling Green, very private on Old Greenville Rd with county water available. Priced to sell at \$179,000. Call (270) 542-6844.

## HOUSEHOLD

**FOR SALE:** 2 quilt tops, nine patch and axe blade. Almost new swivel rocker, mahogany. A platform rocker in good condition. Real cheap. Call (270) 862-4619.

**FOR SALE:** Bathtub enclosure. Not used much. Exercise machine. Good condition. Call (270) 842-2657.

**KENTUCKY HOSPITALITY II** cookbook by the Ky. Federation of Womens Clubs contains over 1,000 recipes from members across the state plus excellent history of our state and is on sale for \$20 which can be ordered by sending a check made to KFWC and mailed to Romenza Johnson, 3341 Cemetery Rd., Bowling Green, KY 42103. **FOR SALE:** Bathtub enclosure. Not used much. Exercise machine. Good condition. Call (270) 842-2657.

**FOR SALE:** Cookbook. \$10 inclues S&H. A collection of Family Favorite Recipes compiled by the members of Mt. Lebanon Missionary Baptist Church at Alvaton, Ky. Contact Michelle Corder, 1533 Cooper Dearing Road, Alvaton, Ky. 42122.

**KENTUCKY SAMPLER COOKBOOK** is a cumulative work of the members and friends of The Embroiderers' Guild of America, Louisville Chapter and contains the embroidery chart for the Kentucky Sampler pictured on the cover. Great gift. Send \$10 plus \$2 postage to Judi Smith, 4605 Southern Pkwy, Louisville, KY 40214.

**I DO MACHINE QUILTING,** pretty designs. I furnish batting & thread, reasonable prices. Mail top & lining to me & I will mail back to you plus postage. (270) 842-0430.

**FOR SALE:** Arabian Coloring Book designed by country artist Diana Blair. \$5 each retail or \$3 for orders of 12 or more. Contact: Diana Blair, 370 Jenkins Rd., Bowling Green, KY 42101-9439, (270) 781-5751, FAX: (270) 842-0236.

## MISCELLANEOUS

**WANTED:** Buckwheat pillows. Call (502) 423-8612.

**WANTED TO BUY:** Old barns, old log cabins and old wood. Call (859) 294-0390.

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**WANTED:** Kentucky State Fair programs, ribbons, other items. Also, programs, books, etc. related to Saddle Horses and Hackneys. Send item, condition, price. E-mail tkccsa@aol.com or write Box 389, Lexington, KY 40508.

**FOR SALE:** Custom sawn turnings – mantel pieces – cherry, oak, ash, walnut. (270) 427-4569.

**FOR SALE:** 22"x28" print of Lewisburg, Ky. – shows old Lewisburg High School, Lewisburg Methodist Church, Mt. Pleasant Bapt. Church, Lewisburg Bank, Gower drugstore, Old Ranger Cafe, Diamond Springs Hotel. \$30. Contact Patricia Cauley Foster, 923 McPherson, Madisonville, KY 42431, (270) 821-0085.

## SEEDS/PLANTS

**FOR SALE:** Japanese maples – crape myrtles (red, white, pink, purple) – butterfly bushes (white, purple, lavender, yellow, red, bicolor) – hollies – spruces (Norway, Serbian). 3- and 5-gallon pots. \$5 to \$15. God's Gift Farm, 4597 Bengal Rd., Campbellsville, KY 42218, (270) 465-7961.

**BLUEBERRY PLANTS,** Kentucky grown blueberry bushes. Kentucky Nursery License No. 85 A. Member of Kentucky Blueberry Growers Association, Inc. Low-maintenance crop with income of \$9,000 to \$18,000 per acre average possible. Larry Martin & Jean Daniels, Bluegrass Blueberries, 8080 Subtle Road, Edmonton, Kentucky 42129, phone (270) 432-5836, e-mail a61853@scrtc.com, Web page www.blueberries.biz





# Made in Kentucky

## Inn's nationally acclaimed food has its roots in the Bluegrass

By **LEEWOOD PUGH**

*Kentucky Agricultural News*

Still standing in Midway, Ky., after nearly 160 years is the beautiful building that is now Holly Hill Inn. The upscale restaurant off Interstate 64 offers excellent food and intriguing artwork in an atmosphere that brings back a slice of Kentucky history. Everything about Holly Hill is local – the vegetables, fruit, meat, breads, and even the art is made in Kentucky.

"It is the best quality you can get, plus it puts money back into our local economy," said Ouita Michel, the head chef of Holly Hill Inn and co-owner with her husband, Chris. "I like the idea, and our customers love the idea, that their money goes back into the community."

Producers from all over the state sell to Holly Hill. Vegetables come from Elmwood Stock Farm, and Happy Hollow Heritage Meats supplies the pork. Other products come from Kenny's Country Cheese, Valentine's Ice Cream, Weisenberger Mill and Duncan Rabbit Farm. Woodford County growers also provide several products. A new producer, Three Springs Farm, is an organic farm that mainly sells to subscribers. They grow all the usual vegetable crops plus Jerusalem artichokes,

salsify, currants, baby carrots, fennel, endive, all kinds of herbs, and goats.

"I think we should work hard to protect the percentage of people who can make a living on the farm," said Ouita.

The Michels contact their local producers mainly through e-mail. Since they and their producers are so busy, it is easier to place orders that way, Ouita said.

Ouita first became acquainted with Kentucky food producers when she worked for Dudley's Restaurant in Lexington. Dudley's teamed up with a vegetable co-op that used many different producers. She then went to Dupree Catering and in 1998 moved

“

*I think we should work hard to protect the percentage of people who can make a living on the farm.”*

—Ouita Michel

to Emmett's Restaurant, which was partnered with the University of Kentucky's Meat to Market program. There, Ouita made several valuable contacts, and when she and her husband bought Holly Hill Inn, they made it part of the business plan to use Kentucky growers. "It's like a web that develops of all these people," said Ouita.

In June of this year Ouita and Chris, Holly Hill's host and sommelier, were invited to the James Beard House in New York to cook Kentucky dishes with Kentucky products. The James Beard House is a nonprofit foundation dedicated to the promotion and preser-



Photos by Ted Sloan

*Chef Ouita Michel uses vegetables as well as fruit, meat and breads from Kentucky producers.*

vation of American culinary traditions. It invites chefs from throughout the county to come and prepare meals at the house to showcase their culinary talent. Holly Hill also has been featured in magazines such as Bon Appetit and Organic Style, which described Holly Hill's fare as "farm-focused cuisine."

Ouita and Chris change their menu each month and have different themes for each season. The October theme is Kentucky Harvest. Previous themes have included California Dreamin', an eclectic menu based on Kentucky produce; Kentucky Mesa, using a southwestern approach, and Farmers' Market French.

The inn itself is as interesting as the food. A corner cabinet in one dining room has been in the same spot since the early 1900s. In the same room is a mural of a Kentucky scene by Ms. Bow Kulp, a former employee. It features many symbols to represent different people in Ouita and Chris' family. Their table settings are also made in Kentucky. Tater Knob Pottery in Berea makes all the dishes. Artwork from a number of painters throughout Kentucky adorns the walls.

Even though it is off the beaten path, Holly Hill has done well. Ouita said business has grown 20 percent each year since the Michels bought the restaurant.

The Michels also own Wallace Station on Old Frankfort Pike. It offers a more casual dining experience. It has soups and sandwiches and also uses Kentucky products. Ouita described it as a country store, deli and bakery in one. Wallace's bakes the bread for Holly Hill.

Ouita, a native of Lexington, attended UK and then went on to the Culinary Institute of America. That was where she met Chris, who is from New York.

The Michels have owned Holly Hill since 2000. Rex and Rose Lyons owned the house prior to the Michels and turned it into Holly Hill Inn in 1979. Holly Hill is on the National Register of Historic Places.

Holly Hill Inn is located at 426 North Winter Street in Midway. The restaurant can be reached by phone at (859) 846-4732 or by e-mail at hollyhillinfo@aol.com. The hours are 5:30-10 p.m. Wednesday through Saturday, and Sunday brunch is noon through 2:30 p.m.



*A mural of a Kentucky scene decorates one of the dining rooms at Holly Hill Inn.*